

DASHE CELLARS

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*Sangiovese*

2000

SONOMA COUNTY

ALC 14.0% by VOL.

## *2000 Dashe Cellars Sonoma County Sangiovese*

### HISTORY

Alas, this is the last year that we will be making wine from the Sangiovese vines from the famous Ridge Lytton Springs Vineyard, in the heart of the Dry Creek Valley. The 2000 vintage was a particularly fine one for these vines, with a long warm summer that created a very dark, intense, and complex Sangiovese. The grapes were the first that we harvested in 2000, in early September. Each cluster sported very tiny, dark berries that immediately impressed us with the intensity of the fruit flavors.

As is our tradition, we also blended in a small percentage of an old-vine Sangiovese clone from the Trentadue Ranch in Geyserville. This wine adds complexity and bright tangy fruit to balance out the deeper, more chocolatey flavors from the Lytton Springs fruit.

### PRODUCTION

Since Sangiovese always gains more intensity when fermented in small tanks, we fermented the wine in 1,500-gallon tanks, pumping over the skins twice a day to extract the maximum flavor and color from the grapes. We used an Italian yeast strain isolated from fermentations of Brunello di Montalcino to conduct the fermentation, since the clone of Sangiovese grapes at the Lytton Springs vineyard—the Grosso clone—was obtained from a Brunello vineyard. During fermentation the temperatures were allowed to get quite hot, above 90° F, to aid in the extrac-

tion of color and flavor components.

The wine was aged entirely in older French barrels, so as not to overwhelm the wine with oak. During aging, we added about 5 percent of Merlot for structure and aging potential. The wine has firm acidity to go with the bright red fruit, and the texture is velvety but with substantial tannins, which will allow it to age for a considerable time. Although the wine is quite drinkable on release, it will improve with a year of bottle time and will easily last over the next seven years.

### PRODUCTION NOTES

Varietals: 95% Sangiovese, 5% Merlot

Appellation: Sonoma County

Alcohol: 14.0% by vol.

Time in oak: 10 months

Oak: 100% French; no new oak

Production: 750 cases, 750mL

Release date: November 1, 2002

Sugg. retail price: \$18.00 bottle, 750mL

Optimum time for consumption: 2002-2009

### TASTING NOTES

**Color:** Bright red.

**Aroma:** Vanilla, strawberries and cherries, black pepper, clove, chocolate, and sweet vanilla.

**Taste:** The wine explodes with fresh red berry fruit—strawberry, cherry, and raspberry—that are enhanced by the bright tangy acid mid-palate. The flavors broaden on the palate, showing more chocolate and spice, and the wine exhibits a very long, spicy, clean finish. This is an ideal wine to go with a broad range of foods.